Operating and installation instructions
Ceramic hobs with induction

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 798 970

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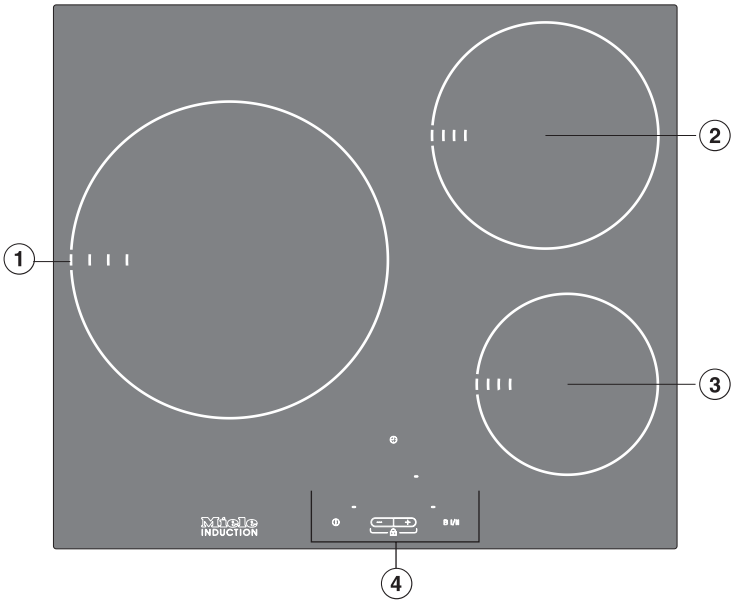
Guide to the appliance

Models

KM 6113

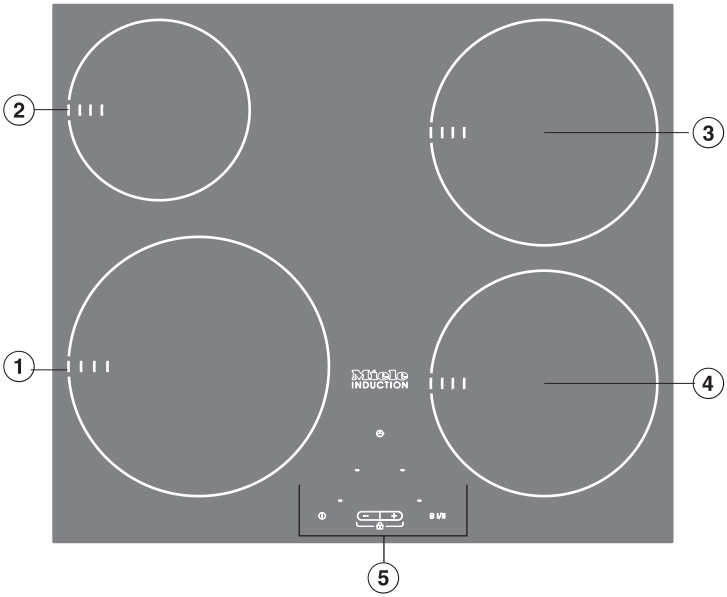


① Cooking zone with TwinBooster

②③ Cooking zones with Booster

④ Control panel

KM 6112 / KM 6115 / KM 6116



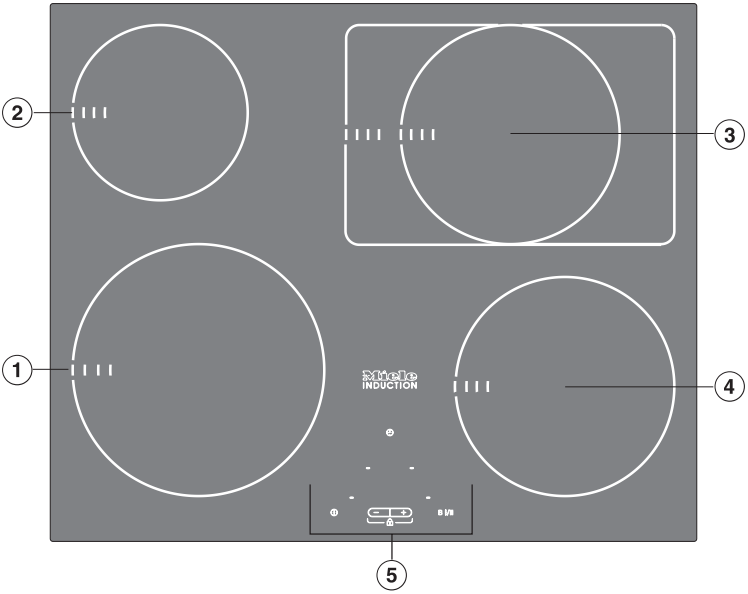
① Cooking zone with TwinBooster

②③④ Cooking zones with Booster

⑤ Control panel

Guide to the appliance

KM 6117

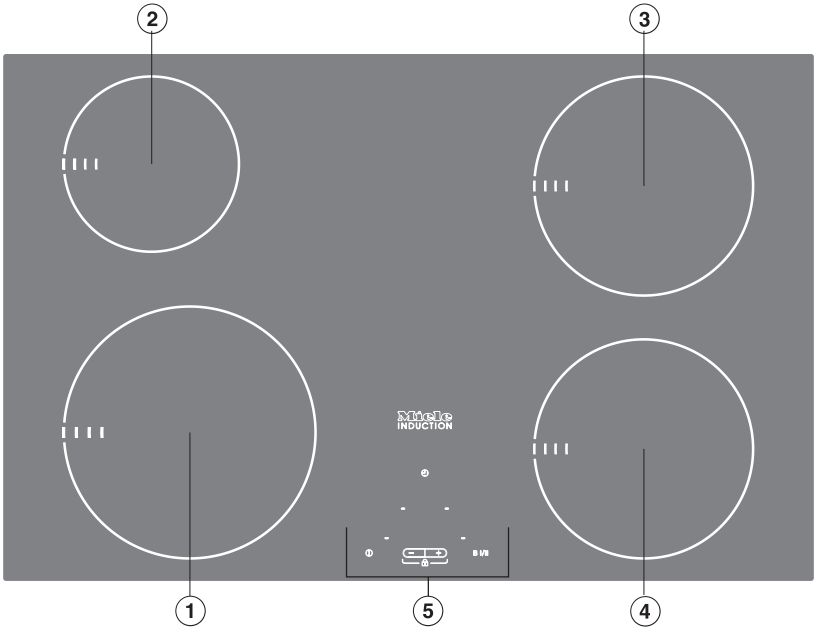


①③ Cooking zone with TwinBooster

②④ Cooking zones with Booster

⑤ Control panel

KM 6118



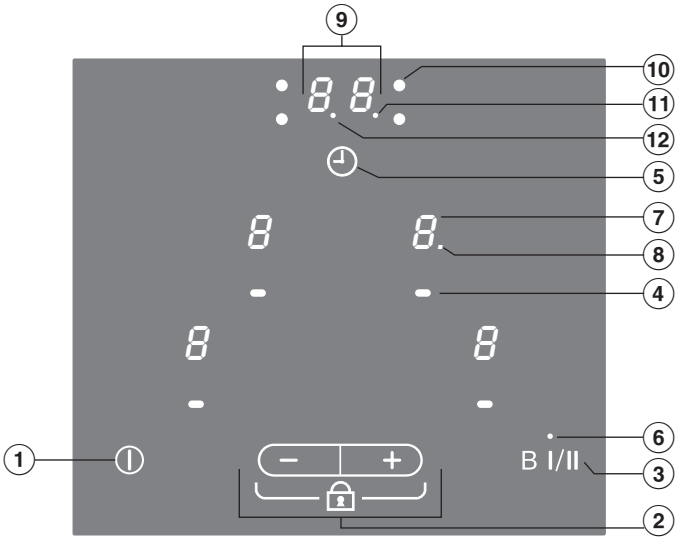
① Cooking zone with TwinBooster

②③④ Cooking zones with Booster

⑤ Control panel

Guide to the appliance

Control panel



Sensor controls

① For switching the hob on and off

② - For setting the power level
- For activating the lock
- For setting the time

③ Booster/TwinBooster

④ For selecting the cooking zone

⑤ - For selecting the timer
- For switching between the timer functions
- For selecting the switch-off time (see "Switching off a cooking zone automatically")

Indicator lamps

⑥ Booster/TwinBooster

Cooking zone displays

⑦

0	=	Cooking zone ready for use
h	=	Keeping warm function
1 to 9	=	Power levels
ı	=	TwinBooster level 1
ıı	=	Booster/TwinBooster level 2
u	=	No pan on cooking zone or pan unsuitable (see "Induction")
∃	=	Residual heat
F	=	Fault (see "Safety switch-off")
A	=	Auto heat-up when the power level range has been extended

⑧ Indicator lamp for Auto heat-up or extended power setting (see "Programming"), e.g. the back right-hand cooking zone

Timer display

⑨

00 to 99	=	Time in minutes
0.h to 9.h	=	Time in hours

⑩ Indicator lamp for relevant zone, e.g. back right-hand cooking zone

⑪ Indicator lamp for minute minder

⑫ Indicator light for half hours with a minute minder time of more than 99 minutes

Cooking zones

Cooking zone	KM 6113	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	18 - 28	Normal 2600 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	14 - 20	Normal 1850 Booster 3000
⊡	10 - 16	Normal 1400 Booster 2200
		Total: 7400

Cooking zone	KM 6112 / KM 6115 / KM 6116 / KM 6118	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
⊡	16 - 23	Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
⊡	10 - 16	Normal 1400 Booster 2200
⊡	14 - 20	Normal 1850 Booster 3000
⊡	14 - 20	Normal 1850 Booster 3000
		Total: 7400

Cooking zone	KM 6117	
	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**
	16 - 23	Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
	10 - 16	Normal 1400 Booster 2200
	14 - 20 /	Normal 1850 TwinBooster level 1 2500 TwinBooster level 2 3000
	20 x 30	Normal 2300 TwinBooster level 1 3000 TwinBooster level 2 3700
	14 - 20	Normal 1850 Booster 3000
		Total: 7400

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This hob is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments.

▶ The appliance is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the appliance unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the appliance unsupervised.

▶ This appliance is not a toy! To prevent the risk of injury, do not allow children to play with the appliance or its controls.

▶ The appliance gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging, or pull it over their head and suffocate.

▶ Danger of burning.
Do not store anything which might arouse a child's interest in storage areas above or behind the appliance. Otherwise they could be tempted into climbing onto the appliance

▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.

▶ Activate the system lock to ensure that children cannot switch on the appliance inadvertently. Use the safety lock when the hob is in use to prevent children from altering the settings selected.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger to users. Installation, maintenance and repair work must only be carried out by a Miele authorised technician.

▶ A damaged appliance can be dangerous. Check the appliance for visible signs of damage. Do not use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the installation should be inspected by a qualified electrician.

▶ To avoid the risk of damage to the appliance, make sure that the connection data (frequency and voltage) on the data plate corresponds to the household supply, before connecting the appliance to the mains supply.
Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electrical supply by an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Do not open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.

▶ The manufacturer can only guarantee the safety of the appliance when original Miele replacement parts are used. Faulty components must only be replaced by genuine Miele original spare parts.

▶ The hob is not intended for use with an external timer switch or a remote control system.

▶ The hob must be connected to the electrical supply by a qualified electrician. If the connection cable is faulty, it must be replaced with a special connection cable installed by a qualified electrician. See "Electrical connection".

▶ The appliance must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

▶ If the hob is fitted with a communication module, in addition to disconnecting the hob, this module must also be disconnected from the mains electricity during installation and maintenance of the hob as well as while any repair work is being carried out.

▶ Danger of electric shock.
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ Oil and fat can overheat and catch fire. Do not leave the appliance unattended when cooking with oil or fat.
If oil or fat does catch fire, do not attempt to put out the flames with water. Disconnect the appliance from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the appliance. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if residual heat is still present.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the appliance, ensure that the cable of the electrical appliance cannot come into contact with the hot appliance. The insulation on the cable could become damaged.

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the door whilst the hob in use or whilst there is any residual heat present.

▶ The appliance gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning.
Depending on the material, other items left on the hob could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Do not use the appliance as a resting place.
Switch the cooking zones off after use.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves.
Allow the cooking zones to cool down and then clean them with a suitable ceramic hob cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the appliance unattended whilst it is being used.

▶ Do not use pots or pans on the hob with bases with pronounced edges or ridges. These could scratch or scour the ceramic glass surface permanently. Only use pots and pans with smooth bases.

▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.

▶ Even a light object could cause damage in certain circumstances. Do not drop anything on the ceramic surface.

▶ Do not place hot pans on the sensors and display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.

▶ Induction heating works extremely quickly and so the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the appliance unattended whilst it is being used.

▶ Heat oil or fat for a maximum of one minute. Do not use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the hob is electromagnetically charged. It is unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.

▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the hob.

▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the hob.
Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

▶ Do not use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ If the hob is built in over a pyrolitic oven or cooker, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

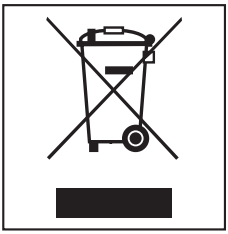
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Before using for the first time

On hobs with bevelled glass edges, a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

When the appliance is used for the first time, it may give off a slight smell and some vapours. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone **will not work:**

– if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).

– if the diameter of the base of the pan is too small.

– if the pan is taken off the cooking zone when it is switched on.

If this happens, U will flash in the relevent cooking zone display alternating with the power setting selected. After a while, the U will light up continuously on its own.

If a suitable pan is placed on the cooking zone within 3 minutes, the U will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone and the hob will switch off automatically after 3 minutes.

Take particular care never to place cutlery or other metal objects on the hob. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.
Switch the cooking zones off after use.

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

– On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

– If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

– Whistling might occur if linked zones (see "Booster function") are being used at the same time, and the pans also have bases made of layers of different materials.

– You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the hob is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Pans

Suitable pans include:

– stainless steel pans with a magnetic base

– enamelled steel pans

– cast iron pans

Unsuitable pans:

– stainless steel pans without a magnetic base

– aluminium and copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

Please be aware that the properties of the pan base can affect the eveness with which food heats up in the pan.

To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Make sure that pans are placed centrally on the cooking zone.
If a pan is placed only partially on a zone, there is a risk that the handle could get very hot.

How the hob is operated

The hob is equipped with electronic sensor controls which react to finger contact.

To operate the hob, touch the relevant sensor. Each time you touch a sensor, an audible tone sounds.

In order to set or alter a power level or the time, the cooking zones and the timer must be "active".
To activate a cooking zone or the timer, touch the sensor for selecting the relevant cooking zone or the timer. After you have touched the sensor, the relevant cooking zone or timer display will start to flash. The cooking zone or the timer is "active" whilst the display is flashing and you can set a power level or time.
Exception:
If only one of the cooking zones is in operation, you can alter the power level without activating the cooking zone.

Take care to keep the control panel clean and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see "Safety switch-off".)

Never place hot pans on the sensors. The electronic unit underneath could get damaged.

Switching on

The hob must be switched on before any of the zones can be used.

Do not leave the appliance unattended whilst it is being used.

To switch the hob on

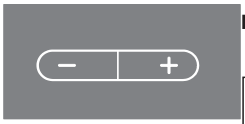
■ Touch the ⏻ sensor.

0 will appear in each of the cooking zone displays. *00* will appear in the timer display. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

Switching on a cooking zone, setting a power level

■ Touch the sensor for selecting the cooking zone you want.

A *0* will flash in the cooking zone display.



■ Whilst the *0* is flashing, select a power level of between *1* and *9* by touching the **-** or **+** sensor.

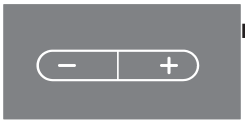
To select cooking **with** Auto heat-up, press the **-** sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up, press the **+** sensor first.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly.

Altering the power level

■ Touch the sensor for selecting the cooking zone you want.

The power level will flash.



■ Touch the **+** or **-** sensor to set the power level you want.

Settings

The appliance is delivered with 9 power levels programmed in. If you wish to fine-tune a setting, you can extend the power level range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

	Settings	
	Standard factory settings (9 power levels)	**Extended settings (17 power levels)**
Keeping warm	h	h
Melting butter Dissolving gelatine	1 - 2	1 - 2.
Making milk puddings	2	2 - 2.
Warming small quantities of liquid Cooking rice	3	3 - 3.
Defrosting frozen vegetables	3	2. - 3
Making porridge	3	2. - 3.
Warming liquid and semi-solid foods Making omelettes and lightly frying eggs Steaming fruit	4	4 - 4.
Cooking dumplings	4	4 - 5.
Steaming vegetables and fish	5	5
Defrosting and heating frozen food	5	5 - 5.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6	5. - 6
Gently frying eggs (without overheating the fat)	6	5. - 6.
Gently braising meat, fish and sausages (without overheating the fat)	7	6. - 7.
Frying pancakes etc.	7	6. -7
Cooking stew	8	8 - 8.
Boiling large quantities of water Bringing to the boil	9	9

These settings should only be taken as a guide.
The power of the induction coils will vary depending on the size and material of the pan. For this reason it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best.

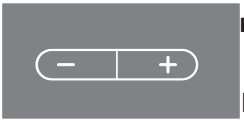
Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power level/setting and then switches to the continued cooking setting selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

To activate Auto heat-up

■ Touch the sensor for selecting the cooking zone you want.

The cooking zone display will flash.



■ Press the **-** sensor until the required continued cooking setting appears, e.g. *6*.

During the heat-up time an indicator lamp to the right of the continued cooking setting will light up, and go out at the end of it.

In the **extended** range of power settings (see "Programming"), *A* flashes alternately with the continued cooking setting during the heat-up time.

Altering the continued cooking setting will deactivate auto heat-up.

To deactivate Auto heat-up

You can switch off Auto heat-up before the Auto heat-up time has finished.

■ Touch the sensor for selecting the cooking zone you want.

The power level will flash.

■ Select a different power level.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1.	0 : 15
2	0 : 15
2.	0 : 15
3	0 : 25
3.	0 : 25
4	0 : 50
4.	0 : 50
5	2 : 00
5.	5 : 50
6	5 : 50
6.	2 : 50
7	2 : 50
7.	2 : 50
8	2 : 50
8.	2 : 50
9	-

* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming").

Booster function

The cooking zones are equipped with a Booster or TwinBooster (see "Guide to the appliance").

When activated, the power is boosted for 15 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta.

The Booster function can only be used on two cooking zones at the same time, one on the left and one on the right.

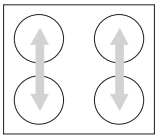
If the Booster function is switched on when

– no setting has been selected, the cooking zone will revert automatically to setting 9 at the end of the Booster time or if the Booster function is switched off before this.

– a setting has been selected, the cooking zone will revert automatically to the setting selected at the end of the Booster time or if the Booster function is switched off before this.

Taking a pan off the zone whilst the Booster is in operation interrupts the Booster function. It will resume if a pan is placed back on the zone within 3 minutes.

The extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason, the cooking zones are networked in pairs. Example:



When selecting the Booster/TwinBooster level 1 for a zone, the following happens within the pairs:

– If Auto heat-up is activated on the other zone within the pair, this will be switched off.

– If the other zone within the pair is set at power level 9, the power level on that zone will be reduced.

If TwinBooster level 2 is selected, the other zone within the networked pair will be switched off.

To switch on the Booster

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if you wish.
- Touch the **B I/II** sensor.

The indicator lamp for the Booster lights up, and ,, starts to flash in the cooking zone display.

After a few seconds, ,, will light up constantly and the indicator lamp will go out.

To switch on the TwinBooster

Level 1

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if you wish.
- Touch the **B I/II** sensor.

The indicator lamp for the Booster lights up, and , starts to flash in the cooking zone display. After a few seconds, , will light up constantly and the indicator lamp will go out.

Level 2

- Touch the sensor for selecting the cooking zone you want.
- Select a power level if you wish.
- Touch the **B I/II** sensor twice.

The indicator lamp for the Booster lights up, and ,, starts to flash in the cooking zone display. After a few seconds, ,, will light up constantly and the indicator lamp will go out.

To switch off the Booster/TwinBooster

- Touch the sensor for selecting the cooking zone you want.
- Touch the **B I/II** sensor repeatedly until the indicator lamp for the Booster goes out and the cooking zone setting shows in the display.

or

- Touch the sensor for selecting the cooking zone you want.
- Select a different power level.

Keeping warm function

Each cooking zone has a keeping warm function ("h"). The "h" function is in between the "0" setting and the "1"setting .

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

This function is for keeping food that has just been cooked warm, i.e. food that is still hot. It is not for reheating food that has gone cold.

Useful tips

– Only use pans for keeping food warm. Cover the pan with a lid.

– You do not have to stir food while it is being kept warm.

– Nutrients are lost when food is cooked, and this continues when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Switching off and residual heat indicators

Switching off a cooking zone

■ Touch the sensor for selecting the cooking zone you want twice.

A *0* will flash in the cooking zone display for a few seconds. If the cooking zone is still hot, the residual heat indicator will then appear in the display.

Switching off the hob

■ Touch the ⏻ sensor.

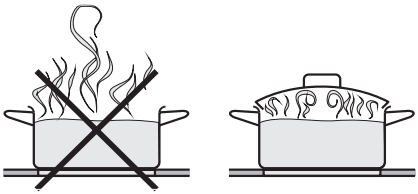
This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

Residual heat indicators

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on. Danger of burning and fire hazard.

– Use a pan lid whenever possible to minimise heat loss.



uncovered covered

– Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.

– Cook with as little water as possible.

– Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.

– Cooking times are greatly reduced when using a pressure cooker.

The hob must be switched on to use the timer.

The timer can be used for two different functions:
- to set the minute minder
- to set a cooking zone to switch off automatically.

You can select a time from 1 minute (*01*) to $9^1/_2$ hours (*9.h*). If a time of more than 99 minutes (*99*) is set, the time is set in half-hour steps. The half hour is indicated by a dot after the number.

Use the **-** sensor to reduce the time from *9.h* to *00*, and the **+** sensor to increase the time from *00* to *9.h*. The display stops at 2h and at 99. To continue entering the setting, briefly remove your finger from the sensor, and then touch it again.

When the set time has elapsed, *00* will appear in the timer display for a few seconds. An audible tone will sound at the same time for a few seconds. To turn the audible tone off before this, touch the ◴ sensor.

Minute minder

To set the minute minder time

■ Touch the ◴ sensor.

00 and the minute minder indicator lamp will flash in the timer display.

■ Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.

The time set will then count down in minutes. The time remaining will be shown in the timer display.

To change the minute minder time

■ Touch the ◴ sensor.

■ Touch the **-** or **+** sensor to set the time you want.

To delete the minute minder time

■ Touch the ◴ sensor.

■ Touch the **-** and **+** sensors at the same time.

To switch a cooking zone off automatically

You can set a time at the end of which a cooking zone will switch off automatically.
All the cooking zones can be programmed at the same time.

> If the time programmed is longer than the maximum operational time allowed, the cooking zone will switch off after the maximum time allowed (see "Safety switch-off").

- Select a power level for the cooking zone you require.
- Touch the ◴ sensor.

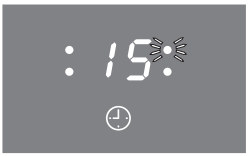
00 and the minute minder indicator lamp will flash in the timer display.

- Touch the ◴ sensor again.

The minute minder indicator lamp in the timer display will go out and one of the cooking zone indicator lamps will flash.

- If several cooking zones are switched on, touch the ◴ sensor repeatedly until the indicator lamp for the cooking zone you wish to use this function for, e.g. back right, flashes.

The indicator lamps for the cooking zones which are switched on light up clockwise, starting with the front left.



- Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.

The time set will then count down in minutes. The time remaining will be shown in the timer display.

If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will show in the display, and the indicator lamp for that particular cooking zone will flash. All the other indicator lamps will light up constantly. If you want to check on the time remaining for another zone, touch the ◴ sensor repeatedly until the indicator lamp for the zone you require flashes.

To change the automatic switch-off time

- Touch the ◴ sensor repeatedly until the indicator lamp you require flashes.
- Touch the **-** or **+** sensor to set the time you want.

To use both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed in one or more switch-off times, and would like to use the **minute minder as well**:
Touch the ◴ sensor repeatedly until the minute minder indicator lamp flashes.

If you are using the minute minder, and would like to programme in one or more **switch-off times as well**:
Touch the ◴ sensor repeatedly until the indicator lamp for the cooking zone you require flashes.

Shortly after the last entry, the timer display will switch to showing the shortest time remaining.
If you want to see the time remaining for other cooking zones, touch the ◴ repeatedly until the relevant indicator lamp flashes.

Starting with the shortest time remaining which is shown in the display, all cooking zones which are switched on and the minute minder are selected clockwise.

Safety lock / System lock

Keep children away from the hob for their own safety. Your appliance is equipped with a safety lock and a system lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The **safety lock** is set with the hob switched on. When activated:

– The cooking zone power levels and the timer settings cannot be changed.

– The cooking zones, the hob and the timer can be switched off, but once switched off cannot be switched on again.

The **system lock** is set with the hob switched off. When activated, the hob cannot be switched on and the timer cannot be used.

The default setting for activating the system lock is manual. The system lock can also be set for manual and automatic activation, in which case it will be activated automatically five minutes after the hob has been switched off, unless you set it manually (see "Programming").

If an unavailable sensor is touched whilst the safety lock or system lock is activated, *L* will appear in the front left and *C* in the front right of the cooking zone display for approximately 3 seconds.

If there is an interruption to the power supply, the safety lock and the system lock will be deactivated.

To activate the locks

- Touch the **-** and **+** sensors **at the same time** until a long tone sounds.

To deactivate the locks

- Touch the **-** and **+** sensors **at the same time** until a tone sounds.

Safety switch-off

Safety switch-off with an over-long cooking time

If one of the cooking zones is heated for an unusually long period of time (see chart) and the power level is not altered, the hob will switch itself off automatically and the relevant residual heat indicator will light up.

To use the cooking zone again, switch it back on in the usual way.

Power level*	Maximum operating time in hours
h	2
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	3
6 / 6.	2
7 / 7.	2
8 / 8.	2
9	1

* The power levels with a dot after the number are only available if the power level range has been extended (see "Programming").

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for more than about 13 seconds, for example by finger contact, food boiling over, or by an object such as an oven glove or a tea towel.
An *F* will flash in each of the cooking zone displays.

■ Clean the control panel or remove the obstruction.

F will go out. You can now use the hob again.

Overheating protection

Induction coils/Cooling elements

All the induction coils and the cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

Induction coils

– If the booster function is being used, this will be switched off.

– The power level will be reduced.

– The cooking zone will switch off automatically.
The fault message "F544" is displayed.

You will be able to use the cooking zones again as usual when the fault message has gone out.

Cooling elements

– If the booster function is being used, this will be switched off.

– The power level will be reduced.

– The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

Overheating can be caused by:

– heating up an empty pan.

– Fats or oils being heated up on the highest power setting.

– There being insufficient ventilation to the underside of the appliance.

– a hot cooking zone being switched on after a power cut.

If the overheating protection mechanism triggers again, contact the Service department.

Control panel

The control panel electronic unit is equipped with overheating protection. This switches off the hob automatically before the electronic unit overheats.

The fault code *FE37* will appear.

Once the electronic unit has cooled down sufficiently, the fault code will go out and you can use the hob again.

Overheating can occur if several cooking zones are heated at a high power level for a long period of time.

For Miele branded cleaning and conditioning products see "Optional accessories".

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

The appliance should be cleaned after each use. Let it cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface of your appliance, do not use:

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp, pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the worktop.

Do not use washing-up liquid to clean the ceramic surface. Washing-up liquid will not remove all soiling and deposits. It will form an invisible coating which will cause permanent discolouration of the ceramic surface.
Clean the hob regularly with a suitable ceramic hob cleaner.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the hob with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the hob the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scraper blade. Take care not to burn yourself.
Allow the appliance to cool down, and then clean as described above.

Reset

The hob has a reset function. This allows you to restore all settings changed using the programming function to their original factory default settings.

To activate the reset function

- Switch the hob on.
- Touch and keep your fingers on the sensors for the front left-hand and front right-hand cooking zones at the same time until the indicators for these cooking zones have gone out (approx. 10 seconds).

It takes approx. 1 minute to reset your hob to the original settings. The process is completed when the booster indicator lights up briefly.

Do not switch the hob on again until the reset process is completed.

Programming

You can change the default settings of the programme options (see chart). Several settings can be altered in succession.

After the programming mode has been called up, *P* (Programme), *S* (Status) and numbers will appear in the cooking zone displays. These show the current settings.

Once you have left the programming mode, the hob will be reset automatically. The process is completed when the booster indicator lights up briefly.

Do not switch the hob on again until the reset process is completed.

To call up the programming mode

- With the hob switched off, touch the ⏻ and **B I/II** sensors at the same time until the relevant indicator lamp flashes.

To set a programme / status setting

- Hobs with 4 or more cooking zones
  Touch the sensor for selecting the **front left** cooking zone.
- Hobs with 3 cooking zones
  Touch the sensor for selecting the **left** cooking zone.
- Touch the **+** or **-** sensor to set the required **Programme**.
- Touch the sensor for the **front right** cooking zone.
- Touch the **+** or **-** sensor to set the required **Status** setting (see chart).

To save settings

- Touch the ⏻ sensor until all the displays go out.

To not save settings

- Touch the **B I/II** sensor until all the displays go out.

Programme*			Status**		Setting
P	**0**	Demonstration mode and factory default settings	S	0	Demonstration mode on (after the hob is switched on, "d" will appear in the front left cooking zone display and "E" in the front right cooking display for a few seconds).
			S	**1**	Demonstration mode off
			S	9	Factory default settings reinstated
P	**2**	Power level range	**S**	**0**	9 power settings (1, 2, 3 ... to 9)
			S	1	17 power settings (1, 1., 2, 2., 3 ... to 9) If the Auto heat-up setting is selected, an A will flash alternately with the continued cooking setting in the display.
P	**3**	Induction warning tone when there is no pan or the pan is unsuitable	**S**	**0**	Off
			S	1	Quiet
			S	2	Medium
			S	3	Loud
P	**4**	Keypad tone when a sensor is touched	S	0	Off
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**5**	Audible tone for the timer	S	0	Off
			S	1	Quiet audible tone on for 10 seconds
			S	**2**	Medium audible tone on for 10 seconds
			S	3	Loud audible tone on for 10 seconds

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*		Status**	Setting
P 7	System lock	**S 0**	Manual activation of the system lock only
		S 1	Manual and automatic activation of the System lock
P 5.	Audible tone if a sensor is covered.	**S 0**	Off
		S 1	On
P 6.	Sensor reaction speed	S 0	Slow
		S 1	Normal
		S 2	Rapid

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Problem solving guide

With the help of the following notes, minor faults in the performance of the appliance, some of which may result from incorrect operation can be put right without contacting the Service Department.

⚠ Installation work and repairs to electrical appliances should only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause	Remedy
The hob or cooking zones cannot be switched on.	The mains fuse has tripped.	Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate).
	There may be a technical fault.	Disconnect the appliance from the electricity supply for approx. 1 minute. – Switch off at the wall socket and withdraw the plug, or switch off at the isolator. or – Disconnect the mains fuse. Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

Problem	Possible cause	Remedy
There is a strange smell or vapours when a new appliance is being used.		The smell and any vapours will dissipate after a short time. They are not harmful and do not indicate a faulty connection or appliance.
The U symbol lights up in the display of one of the cooking zones.	There is no pan on the cooking zone, or the pan is unsuitable.	Use a suitable pan (see "Pans").
After the hob is switched on, "L" appears in the front left cooking zone display and "C" in the front right cooking display for a few seconds.	The system lock is activated.	Deactivate the system lock (see "Safety lock / System lock").
After the hob is switched on "d" appears in the front left cooking zone display and "E" appears in the front right cooking zone display for a few seconds. The cooking zones do not heat up.	The appliance is in demonstration mode.	Deactivate demonstration mode (see "Programming").
A cooking zone or the whole hob switches off automatically.	A cooking zone has been in use for too long.	You can use the cooking zone again by switching it back on (see "Safety switch-off").
	The overheating protection mechanism has triggered.	See "Overheating protection".

Problem	Possible cause	Remedy
The Booster has deactivated early automatically.	The overheating protection mechanism has triggered.	See "Overheating protection".
The cooking zone is not working in the usual way at the power level set.		
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones or extended zones at the same time.	Operating both zones at power level 9 would exceed the permitted maximum power level for the two zones.	
The hob switches off while it is in use, an *F* appears in every cooking zone display and a tone sounds.	One or more of the sensors have been covered, e.g. by finger contact, food boiling over or by an object such as an oven glove.	Clean the control panel or remove the obstruction (see "Safety switch-off").
The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.	There is too much food in the pan.	Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly.	
The cooling fan continues to run even after the appliance has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.	

Problem	Possible cause	Remedy
The sensors are over-sensitive or do not react at all.	The sensitivity level of the sensors has changed.	Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob and that the surrounding area is not too dark. Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits. Interrupt the power supply to the hob for approx. 1 minute. If this does not solve the problem, please call the Miele Service department.
An *F* lights up in the rear left cooking zone display and an *E* lights up in the rear right cooking zone display and numbers appear in the displays at the front. **left** **right** *9* *0* *9* *1* *9* *2* *9* *3*	A calibration fault has occurred after the reset function has been activated or after an interruption to the power supply. If the displays do not go out after 5 minutes, proceed as described under "Remedy" on the right.	
3 *7* *4* *4*	The overheating protection mechanism has triggered.	You can use the hob again as soon as the fault code goes out (see "Overheating protection").
4 *7* *4* *8*	The fan is either blocked or faulty.	Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. If the fault message appears again, call the Miele Service Department.
All other fault codes	There is an electronic fault.	Interrupt the power supply to the hob for approx. 1 minute. If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Service department.

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:

or from Miele (see back of manual for contact details).

Pans

Miele offer a wide range of pans which are perfect for Miele hobs. Please refer to the Miele website for more details on individual products.

Pans in various sizes

Frying pan with lid

Anti-stick pans

Wok

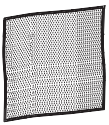
Gourmet oven dish

Cleaning products

Ceramic and stainless steel hob cleaner
250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

E-cloth (microfibre cloth)



Removes finger marks and light soiling.

The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Fit the wall units and extractor hood before fitting the hob to avoid damaging the appliance.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ The hob may not be built in over a fridge, fridge-freezer, freezer, dishwasher, washing machine or tumble dryer.

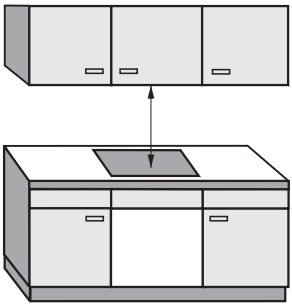
▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.

▶ After installing the hob, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety distance above the appliance



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.

When two or more appliances are installed together below a cooker hood, e.g. a gas wok and a ceramic hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

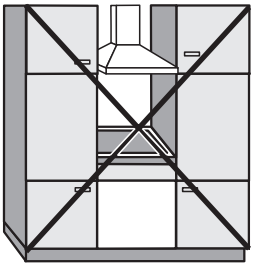
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left) (see illustrations).

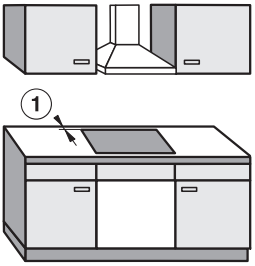
① Minimum distance of 50 mm between the **back** of the worktop cut-out and the rear edge of the worktop.

② Minimum distance of 50 mm between the worktop cutout and a wall or tall unit to the **right** of it.

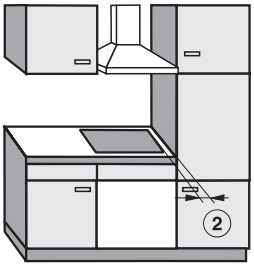
③ Minimum distance of 50 mm between the worktop cutout and a wall or tall unit to the **left** of it.



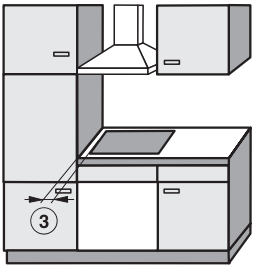
Not allowed



Recommended



Not recommended



Not recommended

Safety distances underneath the hob

To ensure sufficient ventilation to the hob, a certain gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** is **75 mm**.

Interim shelf

It is not necessary to fit an interim shelf underneath the hob, but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable. We recommend a gap at the front of the shelf of 20 mm to ensure good ventilation.

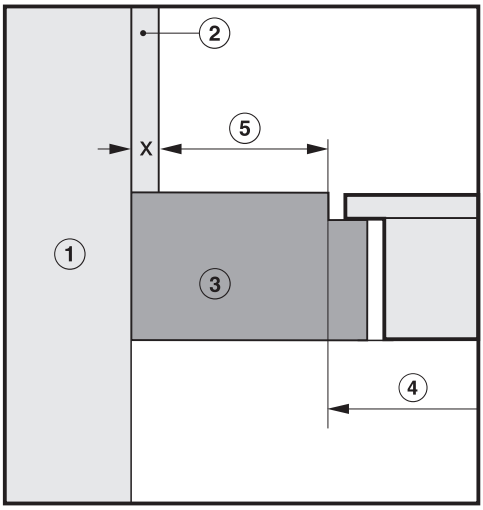
Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

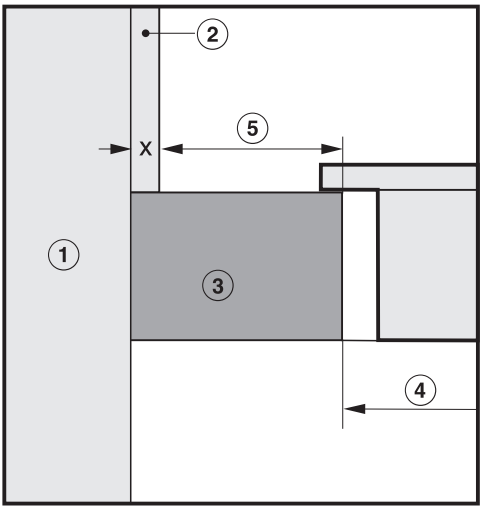
If the niche cladding is made from a **combustible material** (e. g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a **non-combustible material** (e. g. metal, natural stone, ceramic tiles) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hobs



Hob with frame or bevelled edge



① Masonry

② Niche cladding
Dimension x = thickness of niche cladding material

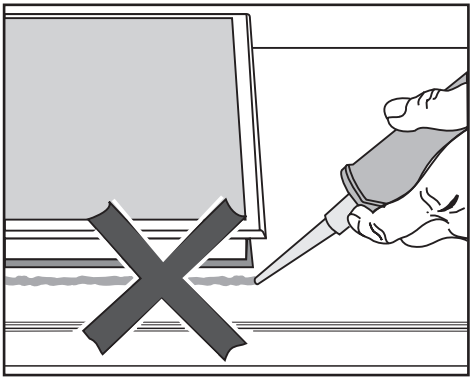
③ Worktop

④ Worktop cut-out

④ Minimum safety distance
for **combustible** materials is 50 mm
for **non-combustible** materials is 50 mm less dimension x

Hob with frame or bevelled edges

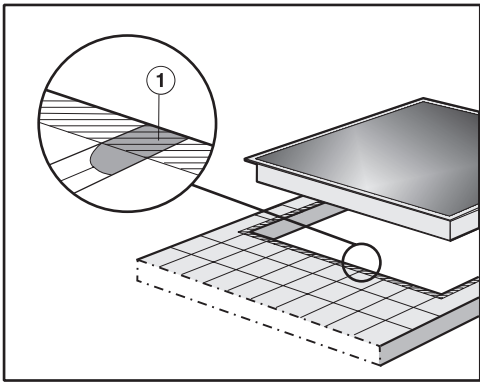
Seal between the hob and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

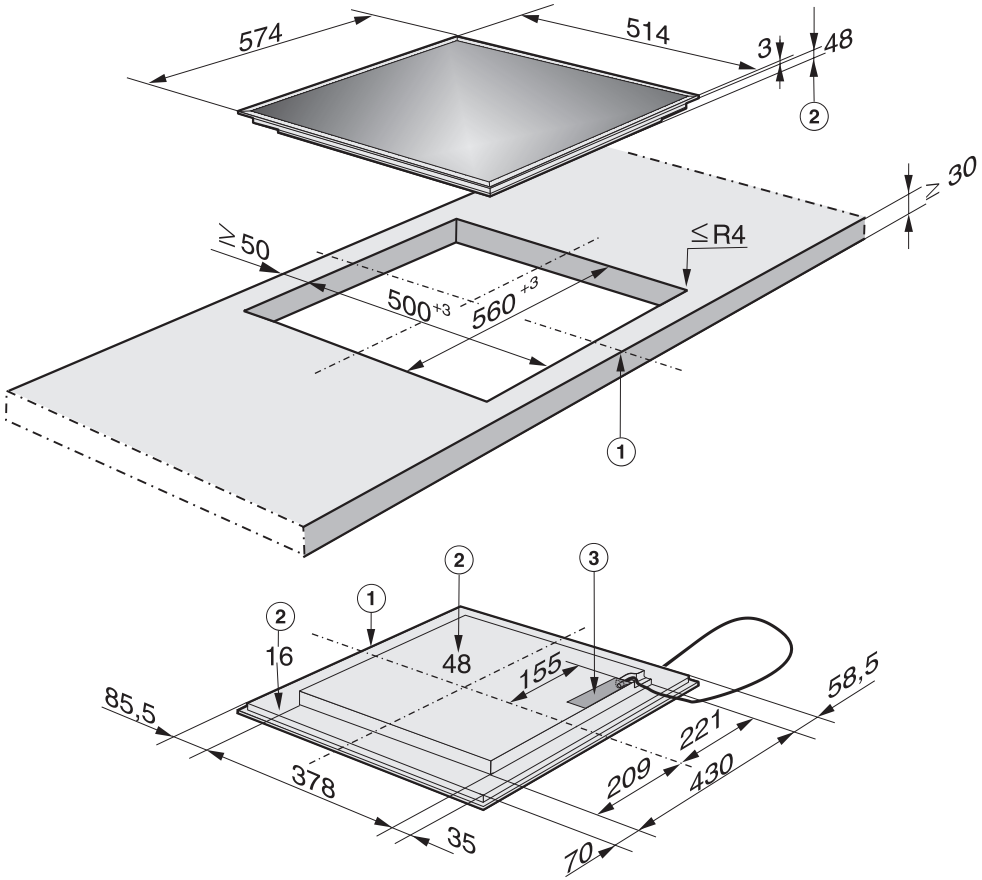
The hob must not be sealed with sealant (e.g. silicone).
This could result in damage to the hob or the worktop if the hob ever needs to be removed for servicing.

Tiled worktop



Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

KM 6112



① Front

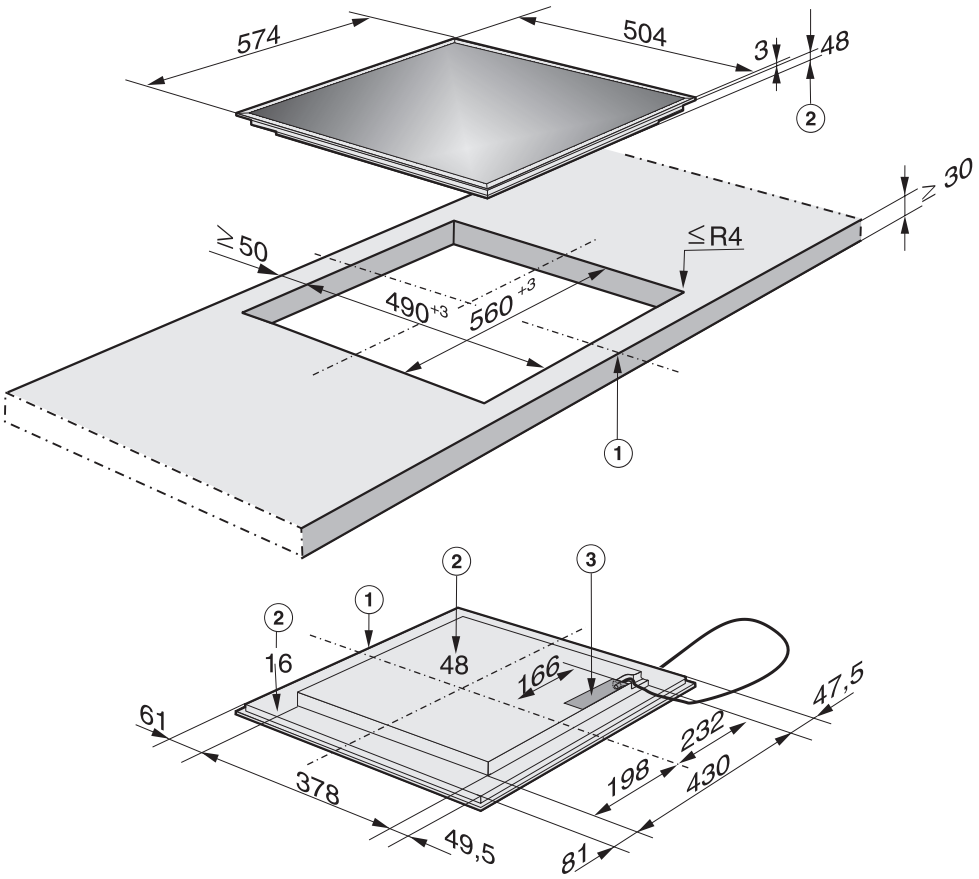
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Building-in dimensions

KM 6113



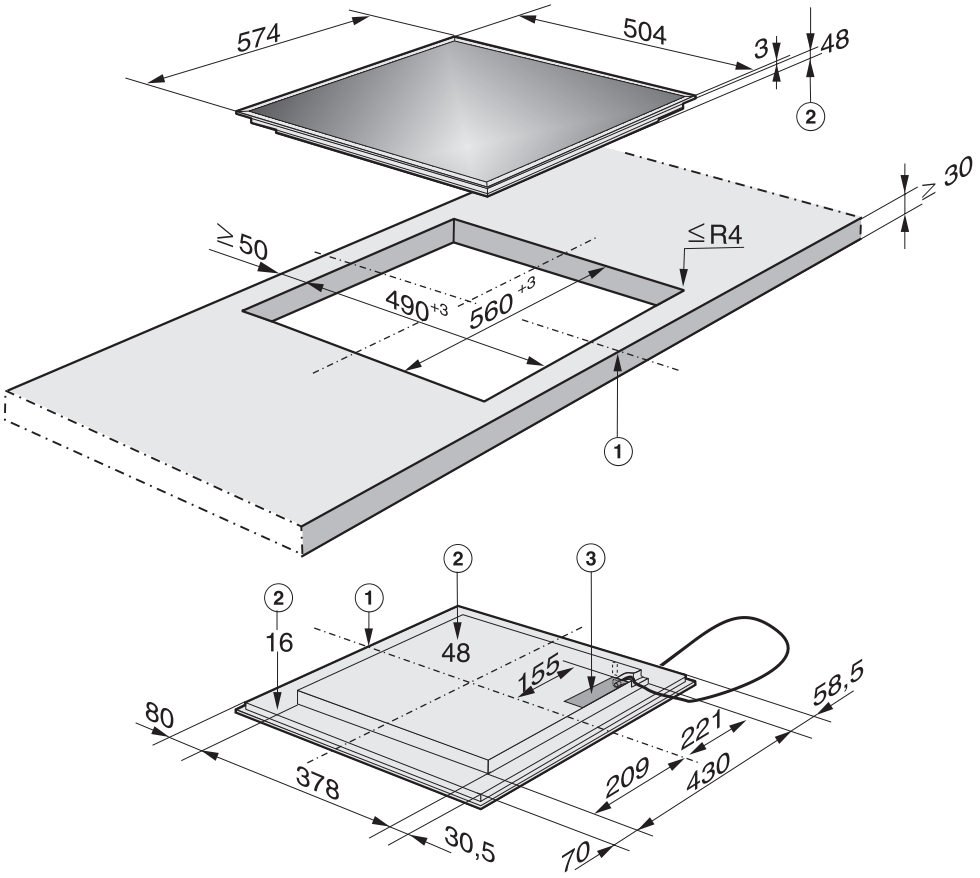
① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

KM 6115



① Front

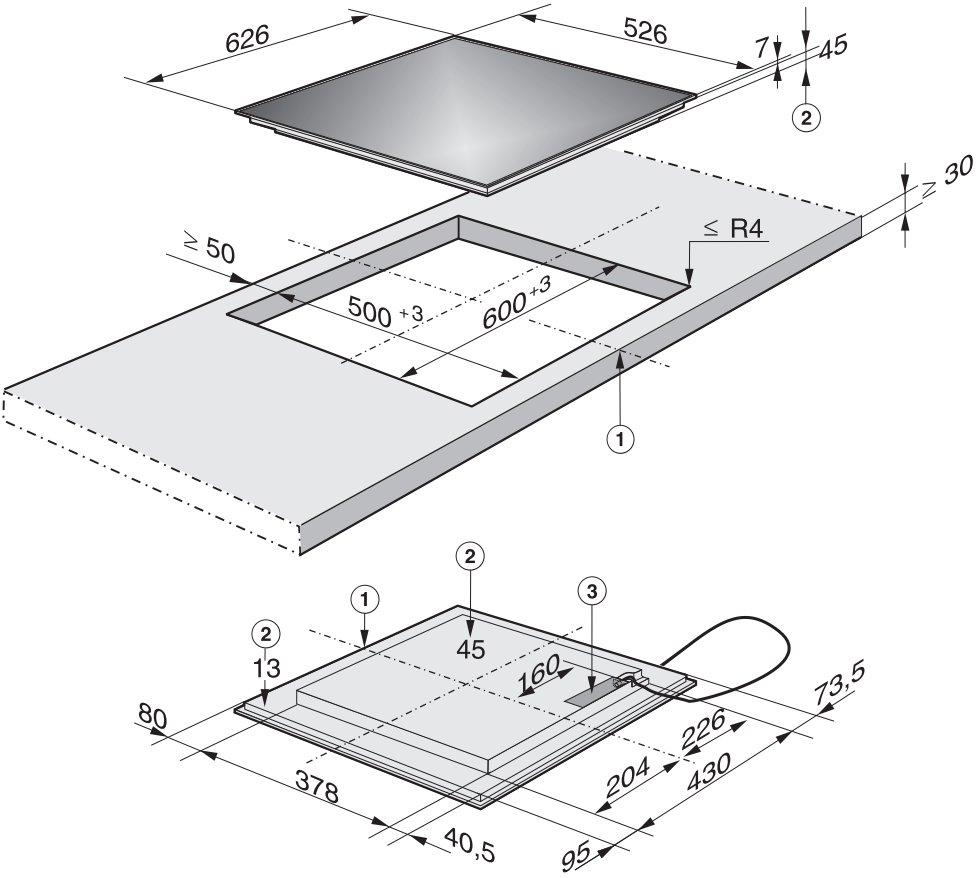
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Building-in dimensions

KM 6116



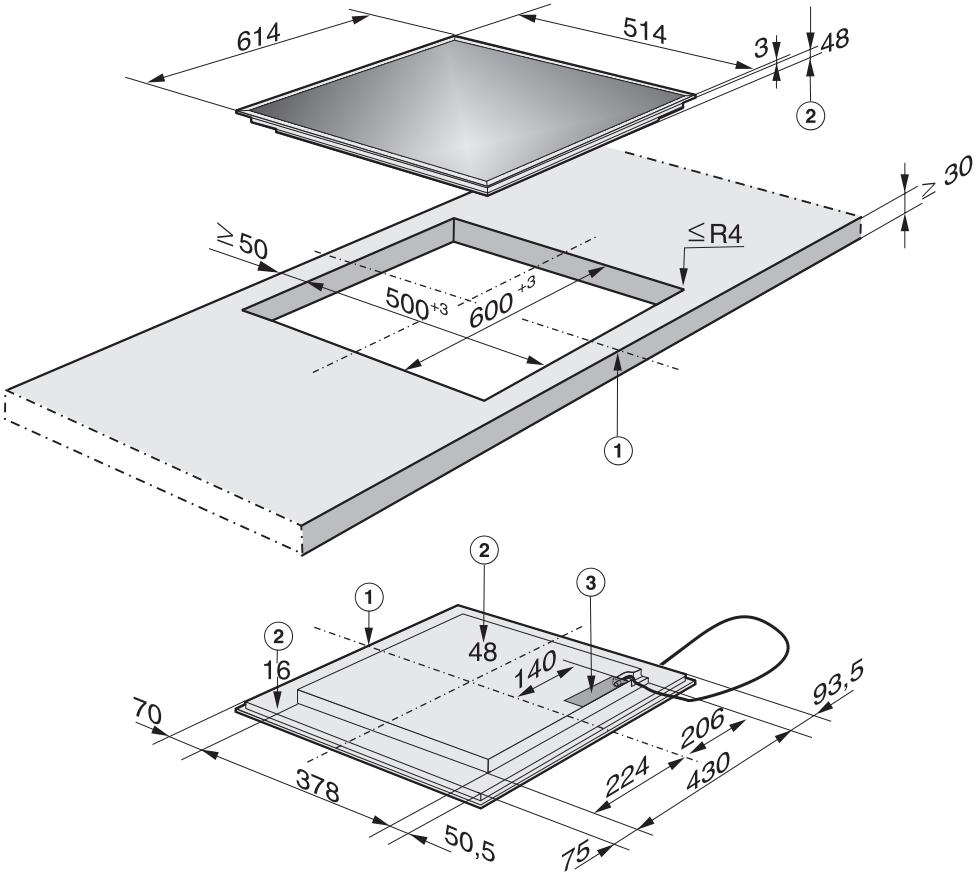
① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

KM 6117



① Front

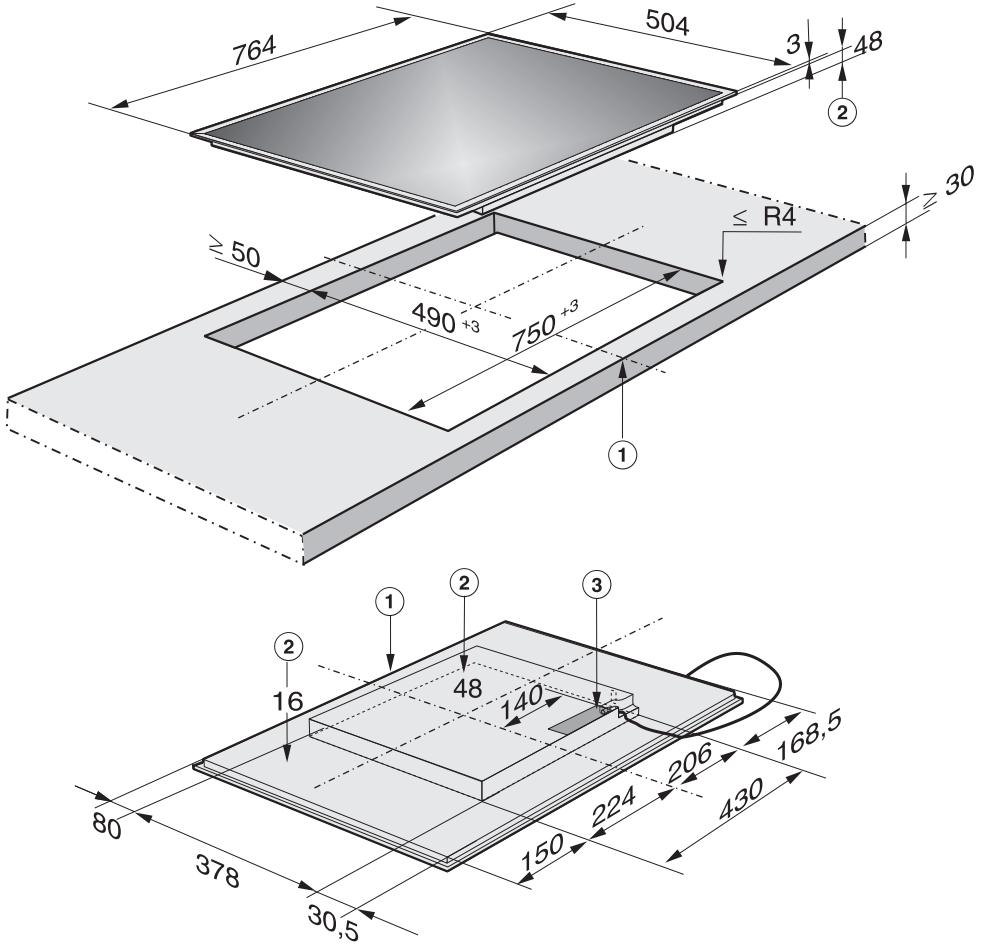
② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Building-in dimensions

KM 6118



① Front

② Casing depth

③ Mains connection box

The mains connection cable (1440 mm long) is supplied separately.

Preparing the worktop

- Make the worktop cut-out according to the dimensions given in the building-in diagram. Remember to maintain the **minimum safety distances** (see "Safety instructions for installation").
- Seal the cut surfaces on wood/laminated worktops with a suitable heat-resistant sealant to avoid swelling caused by moisture.

Make sure that the sealant does not come into contact with the top of the worktop.

No spring clamps are needed to install the hob. The sealing strip underneath the hob positions it securely in the cut-out.
Any gap between the frame and worktop will reduce with time.

Connecting the mains cable to the appliance

The mains cable must only be connected to the appliance by a qualified and competent electrician in strict accordance with current local and national safety regulations (BS 7671 in the UK).

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant (e.g. silicone).

If the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

- Connect the hob to the mains.
- Check that the hob works.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F, available from Miele.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

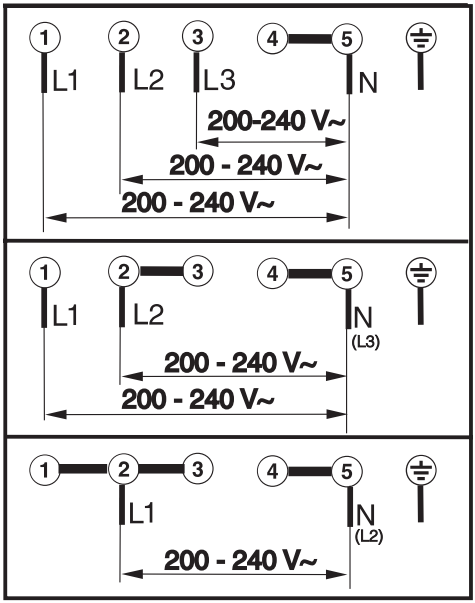
Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram



N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, please contact:

– your Miele dealer, or

– Miele (see back of manual for contact details).

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. These are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back of manual for contact details. In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

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